

A PROPRE

new booke of Cokery/decla-
ryng what maner of meates
bee best in ceason for all tyme-
nes of yere and how they
ought to bee drested and ser-
ued at the table bothe for
fleshe daies and fische
daies with a newe
addicion/best
necessarie
for all
them
that delighteth
in cokery.

The booke of Cokery
intituled A PROPRE
new booke of Cokery/decla-
ryng what maner of meates
bee best in ceason for all tyme-
nes of yere and how they
ought to bee drested and ser-
ued at the table bothe for
fleshe daies and fische
daies with a newe
addicion/best
necessarie
for all
them
that delighteth
in cokery.

By J. & S. S.

The booke of cokery.



Hawne is best from a forth nighte before Michaelmas till lent. Beife and Bacon is good all tymes in the yere. Mutton is good at all tymes / but frō Easter to Midsummer it is wurate . A fat pigge is euer in season . A goose is wurate in Midsummer mone / and best in stubble time / but when they be young greue geese / then they be best. Ale is best in Januariy and february and all other tymes good . Lambe and young kid is best betwene Christmas and lēt / and good from Easter to Midsonyde . Kid is euer good . Hennes bee good at all tymes / but best from November to lent . Fatte Capons bee euer in season . Peacockes bee euer good / but when they bee young and of a good stature / they be as good as fesantes / and so be young grouas . Ginettes be best betwene all Hallowen day and lent . A Mallarde is good after a frost / till candlemas so is a Tele and other wyldе foule that stayneth . A Woodcoke is best from October to Lente / and so is all other birds as Dusels / and Thressels / Ro-

The booke
þus / and suche other. ¶ Crons / Curle
Crane / Bitture / Bustarde / be at all ty-
mes good / but best in wynter. ¶ Fesaun-
ces / Partriche and Raill / be cuet good
but best when they bee taken with a
Hauke. Quaile and Larkes be euer in
ceason Connies be cuet good and so is
a doo . A Hare is euer good / but best
frō October to lent. A gelded dete whe-
ther he be fallow or red / is euer in sea-
son . A Pollarde is speciall good in
Maire / at Midsommer he is a Bucke /
and is verie good till holy roode daie
before Mighelmas / so likewise is a
stagge / but he is principall in Maire . A
barren doe is best in wynter. A pricket
and a lozell sister is euer in ceason
¶ Chekyns be euer good and so
be pigeons if they be yong.

¶ Here after foloweth the order
of meates how they must bee
serued at the table with
their sauces for fleas
þe dayes at
dynner.

¶ The first course. ¶
þotage

¶ Of cokery:

¶ þotage or stewed broth.
Boylde meate or stewed meat,
Chekyns and bacon.
Powdred beif.
Pies.
Goose.
Pigge.
Roasted beif.
Roasted Meale.
Custarde.

The seconde course.

Roasted lambe.
Roasted capons.
Roasted connies.
Chekyng.
Pehennes.
Bacon veneson.
Tarte.

The seruice at supper.

þotage or sewe
A salette
A pigges petit
Powdred beif sliced
A shoulder of mutton or a brest
Meale
Lambe.
Custarde.

A. iii. The

The booke

CThe seconde course.

Caponis rosted

Connies rosted.

Chekyns rosted

Pigeons rosted

Larkes rosted

A pie of pigeons or Chekyns.

Baken veneson.

Tarte.

CThe seconde seruise at dynnes.

Brawne and mustarde

Caponis stewed or in white brothe;

A peale of veneson upon brothes

A chyne of bief & a brest of mutton boyled

Chuettes of pies of fine mutton

The grene gese in a dishe / sorell saues

for a doublet gose / mustarde & vineger.

After alholowen daye / a swanne

Sauce chadell.

A pigge

A doublet ribbe of beef rosted / sauce peper and vineger.

A loyne of veale or a brest. **Sause**

Halfe a lambe or a kid **or enges**

Two capons rosted. **Sause wyne and**
salte / ale and salte / excepte it bee upon
soppes.

Two

Of cokery:

Two pasties of falow dere in a dishe;

A custarde.

A dishe of Leches.

CThe seconde seruise.

Jelly

Peacocke **Sauce wyne and salt.**

Two connies or halfe a dozen rabbits

Sauce mustarde and suger.

Halfe a dozen chekyns upon sorell
soppes.

Halfe a dozen pigeons

Mallarde

Teile

Bulles

Storke

Heronflew

Crane

Curlew

Bitture

Mustarde

Fefande **Sauce water and salte with**
onions sliced.

Halfe a dozen woodcockes. **Sauce mus-**
tarde and suger.

Halfe a dozen pectreches

Halfe a dozen rayles

Sauced as the fesauntes.

A. III. **A dozen**

Of cokery.

Bale
Mullet
Eles upon soppes.
Roche upon soppes
Perche
Pike in pike sauce
Troute upon soppes
Tenche in gelly or in gressell.
Custarde/

The seconde course.
Flownders or floer in pike sauce
Freschhe Salmon.
Freschhe conger.

Brette

Turbutte

Holybutte

Breme upon soppes

Carpe upon soppes

Soles or any other fisches fised

Roked Eles. Sauce the

Roked lampruns. dripping.

Roked purpos. Sauce galentyne.

Freschhe Sturgeon

Creues

Crabbe

Shrimpes

Baken lampret

Sauce vineget

Sauce vineget

Tarte

The bocke

A dozen of qualles
A dische of larkes.
Two pasties of red dete in a dische
Tarte
Bensbread
Fritters.
The service for fisshy daisies.
Butter
A salet with harde eggis.
Potage of Sande eles and lampernes.
red heryng/grene broyled strawed vpon
White heryng.
Lyng Mustarde.
Haberdyn
Salte Salmon minned. Sauce mustarde and vergis and a little suger.
Powdred conger
Shad Sauce vineget.
Makrell
Whityng. Sauce with the liuer and mustarde.
Plaice. Sauce sole or wyne and halte/or mustarde or vergious
Thornebacke. Sauce liuer and mustarde/peper and salte strawed vpon after it is broyled.
Freschhe Cod. Sauce grene sauce.

Bale

Tarte The booke
Figges. Chese
Apples. Raisyns
Almondes blanched.

To dresse a Crab.

Hirst take a māie all the legges and hedes/ and then take all the fische out of the shelle & make the shelle as clene as ye can and putt the meate in to a dishe and butter it vpon a chafyng diſhe of coles and putt there to ſinammon and ſugge and a little vineger, and whē ye haue chafed it and ſeafonid it/ then putt the meate in the ſhelles again and brufe the hedes and ſet them vpō the diſhe ſide and ſerue it.

To make a ſewed brothe for Laps/ mutton/ bief/ or any other hote meate / and alſo a brothe for all maner of freſhe fishe.

Take halfe a handfull of roſemarke and as muche of tyme/ and bynde it on a bundell with thred after it is wafhen/ and put it in the pot/ after that the pot is clene ſkymmed/ and lette it boile a whille/ then cut ſoppes of white bread and putt them in a great chare and

Of cokery.

and put on the ſame ſkaldyng broth/ and whan it is ſoken pouughe / ſtrayne it through a ſtrayner with a quantitie of wyne or good Ale / ſo that it be not ſo tarre/ and when it is ſtrayned/ pouere it in a pot and than put in your capſos and prunes and ſo let them boyle till the meate be enough. If the broath be to ſweete/ put in the more wyne/ or elgs a lytell vynegar.

To make Pyes.

Pyes of mutton or beif must be fyne mynced & ceafoned with pepper and ſalte and a lytel ſaffron to colour it, ſuet or marrow a good quantitie, a lytell bynegre, prunes, great reaſons, and dates / take the fattest of the broach of powdered beife. And if you wyll haue paſt roiall/ take butter and yolkis of egges & ſo to temper the flour to maſke the paſt.

To bake Veneson.

Take nothing but pepper and ſaltes but let it haue enough/ and if the Veneson be leñe lard it through with bakē

To roeſt Veneson.

Roasted Veneson muſt haue vinegre ſugge

The booke

suger and sinamion/ and butter boyled
upon a chafyngdische with coles / but
the sauce must not be to tart and then
lare the veneson upon the sauce.

Chekyns vpon soppes.

Take sorel sauce a good quantitie/ and
put in Sinamion and suger/ and lette it
boyle / and poure it vpon the soppes/ &
then lare on the chekyns.

C A pikesauce for a Pike/ Breame Perche/ Roche/ Carpe/ Eelles/ floykes/ and all maner of brouke fishe.

Take a posie of rosemary and tyme/
and bynde them togither/ and put in al
so a quantitie of persely not bounde / &
put into the caudron of water and salt
and peccet and the herbes/ and let them
boyle a pretie whyle / then putte in the
fishe and a good quantitie of butter/ &
let them boyle a good season and you
shall haue good pikesauce.

For all these fisches aboue wrytten
if they must bee broyled / take sauce for
them / butter pepper and vineger / and
boyle it vpon a chafyngdische/ and then
lare the broyled fishe vpon the dische/
but for Eelles and fresshe Salmon no-
thyng

Of cokery.

Chyng but pepet and vineger ouer boy-
led . And also if you will seue them you
must take a good quantitie of persely/
after the fishe is fried / put in the per-
sely into the frysing panne and let it se
in the butter and take it vp and put it
on the fried fishe / and frysse place why-
ting and such other fishe/ except eelcs
fresshe Salmon Conger/ whiche be ne
uer fried but baken / boyled / rosted or
rodden.

C To make a Custarde.

A custarde / the coffyn must bee fritte
hardened in the oue / and then take a
quarte of creme and fwe or fire yokes
of egges and beate them well together
and put them into the creme/ and putte
in suger and small reysyns and dates
sliced and put into the coffyn butter or
els macowe/but on the fish daisies put
in butter.

C Here after foloweth a new booke of Cokery.

C To make cleare Jelly

Take two calues fete and a shouldeer
of veale & set it vpon the fire in a faire
pot with a gallon of water and a galld
of

¶ Of Lookep.

and put them into a fycenge pan with
a dishe of butter & one or two onyons
and so let them fry till they be browne
all together / than cast a lytell salt vpon
them / & than serue them forth.

The booke
of claret wyne / than let it boyle tyll it
be Ielly / & than take it vp and strayne
it and put thereto Synamon / Ginger &
sugre and a lytell turvesole to colour it
after your discretion.

¶ To make a dish full of Snow.

Take a potell of swete thicke creame
and the whites of eight egges & beate
them al togidre with a spone / then put
them in yowre creame and a saucer full
of Rose water and a dishe full of Sug-
ger with all / than take a sticke & make
it cleane / and than cutte it in the ende
foure square / and therewith heare all
the aforesayd thinges together / & euer
as it ryseth take it of and put it into a
Collauder / this done / take one ap-
ple and let it in the myddes of it and a
thicke bushe of Rosemary and set it in
the middes of the plater / then cast your
Snow vpon the Rosemary & sylly one
p'atter therewith. And if you haue wa-
fers cast some in with all and thus ser-
ue them forth.

¶ To frye Beanes.

Take your Beanes and boyle them
and

¶ To make pan pufse.

Take the stiffe of Stocke fryssters
and for his paest take a quantite of a-
le and a lytell yest and sugre / mace and
saffron / than heate it on a chafing dish
and put it to your flower with the yel-
le of a rawe egge and so after this ma-
sicke make vp your paest.

To make Bleaw manger.

Take a capon and cut out the braune
of him a lyue and parboyle the braure
tyll the fleshe come from the bone / and
then drie him as drye as you can in a
fayre cloth / then take a payre of cardes
and card him as small as is pessyble
and than take a pottell of mylke and a
potell of creame / and halfe a poule de
of Rye flower and your carded braune
of the capon and put all into a panne /
and stere it all together and set it vpon
the fyre / & whan it begynneth to boyle
put

The booke

put thereto halfe a pounde of beaten sauer and a saucer full of rosewater/and so let it boyle till it be very thicke/then put it into a charger till it be colde and then ye maie slice it as ye do leiche and so serue it in.

GTo make pies of grene apples.
Take your apples and pare them cleane and core them as ye will a Quince/ then make your coffyn after this manner/take a little faire water and halfe a dische of butter and a little safron and set all this vpon a chafyngdische till it be hote / then temper your flour with this vpon a chafyngdische till it be hote then temper your flour with this said licour and the white of two egges/and also make your coffyn and ceason your apples with Sianamon/ginger and suger enough . Then put them into your coffyn and laie halfe a dische of butter aboue them/ and close your coffyn and so bake them.

CTo bake chekyns in like paest.

Take your chekyns and ceason them with a little gynger and salt/and so put them into your coffyn/and so put in the barberries

Of cookeyn.

barberies/ grapes or goose berries and halfe a disch of butter/so close them vp and set them in the ouen / and whē they are bacon take the yolkes of sixe eggs and a dischfull of bergis and drawe them through a strayne and set it vpon a chafyngdische/ then drawe your baken chekens and put thereto this fore said egges and bergis and thus serue them hote.

CTo bake pigeons in short paest
as you make to your
baken apples.

Season your pigeons with peper/saffron/cloues and mace/with bergis and salt/then put them into your paest and so close them vp/ and bake them / they will bake in halfe an houre / then take them forth/and if ye thynde them drye take a little bergis and butter and pue to them and so serue them.

GTo make Mautes.

Take the kidney of beale and perboile it till it bee tender / then take and chop it smal with the yolkes of thre or four egges then ceason it with dates small cutte/small reysons / gynger suger sy-

B. & natron

The booke

samon / saffron and a litle salte / and
soz the paest to laye it in / take a dooun
of egges bothe the white and the yol-
kes / and beate them well all togythe
then take butter and put it into a fry-
pug panne and frye them as thyn as
a pancake then saxe your stuffe there in
and so frye them togyther in a pan and
cast suger and gynger upon it and so
serue it forth.

To make pescoddes

Take mary bones and pull the mary
hole out of them and cut it in two par-
tes then season it with suger/synamon
ginger and a litle salte / and make your
paest as fyne as ye can and as shorte
and thyn as ye can / then frye them in
swete suet and cast vpon them a lytle
cynamon and gynger and so serue them
at the table.

To make stockfritures

Take the same stuffe that you take to
a vaute and the same paest ye take for
pescoddes and ye maie fric them ouelz
bake them.

To stewe fripes

Take a pynt of claret wyne and set it
vpon

¶f coberp.

Open the fier and cutte your frypes in
small peces and thereto put in a good
quauitie of synamou and gynger and
also a sliced onion or swaine and so let
them boyle halfe an houre and then
serue them vpon soppes.

To make a pye of alowes

Take a legge of mutton and cutte it in
thin slices / and for stuffing of the same
take persely tyme and sauerti / and chop
them small / then tempce among them
thre or fourte yolkes of harde egges
chopte small / and small reysyns / dates
cutte with mace and a litle salte / then
lape all these in the steakes and then
role them togyther. This doocu make
your pye and laye all these therin / then
season them with a litle suger and sy-
namon / saffron and salte / then cast vpō
them the yolkes of thre or fourte harde
egges and cut dates / with small reysyn-
ges so close your pie & bake hym. The
soz a settup for it take tosted brede and
a litle claret wyne and drayue them
thyn togyther / and put there to a litle
suger / synamou and gynger and putte
it into your pye / and then serue it forth

B. II.

E

The booke

To make hōrte pacst for fast.

Take fine floure and a cuttely of fates water and a dishe of swete butter and a litle saffron and the yolkes of two egges and make it thiu and tender as ye maie.

To make a tarte of beanes.

Take beanes and boile them tendre in faire water / then take them out and breake them in a morter and strayne the with the yolkes of iii. egges / cued made of milke / then ceason it vp with suger and halfe a dishe of butter and a litle synamon and bake it.

To make a tarte of goseberies

Take goseberies and parboyle them in whiche wyne/claret or ale/ and boyle in it all a litle whyte bredē / then take them vp & drawe them through a strainer as thicke as you can with the yolkes of vi egges / then ceason it vp with suger / halfe a dishe of butter / so bake it.

To make a tarte of medlers.

Take medlers when they be totte and braue them with the yolkes of .iii. egges / then ceason it vp with suger and synamon and swete butter / so bake it.

To

Of Cookery.

To make a tarte of damsons.

Take damsons and boile them in wine ocher red or claret / and put thereto a dozen of peices/orels white bredē to make them stiffe with all / then drawe the vp with the yolkes of six egges and swete butter and so bake it.

To make a tarte of borage floures.

Take borage floures and perboyle the tendre / then strayne them with the yolkes of thre or four egges and swete curdes, orels take thre or four apples and perboyle with all and strain them with swete butter and a litle mace and so bake it.

To make a tarte of marigole

des primroses or coulips.

Take the same stufte to euery of theim that you do to the tarte of borage and the same ceasonyng.

To make a tarte of strawberies.

Take and strayne them with the yolkes of four egges & a litle white bredē grated / then ceason it vp with suger & swete butter and so bake it.

To make a tarte of cherries.

Take al thynges that ye do to the tare

B. III. 8

The boke
of dampfous / so that ye pafno þeyys
thereto.

To make a Tarte of Spynage.
Take spynage and parboyle it tender/
then take it vp and winge out the was-
ter cleane and chopp it very small and
set it vpon the fyre with swete butter
in a frysing pan and season it and set it
in a platter to cool / than syll vp your
Tarte and so bake it.

To make a Tarte of Chese.
Take harde chese and cut it in lyces/
and pare it / than laye it in fayre water
or in swete milke the space of thre hou-
res / than take it vp and break it in a
morter till it be small / than draw it vp
þrough a strainer with the yelkes of
egges and season it vp with suger and
swete butter / and so bake it.

To make a Cew after the guise
of beyonde the Sea.

Take a pottell of fayre water / and as
muche wyne & a brest of mutton chope
in peces / than set it on the fyre & scome
it clene / than put thereto a dische ful of
siced onions and a quantite of syna-
mon / gynger / Cloues and Engace / with
salt

Of Cokery.
Take and stew them all together / and
þan serue them with soppes.

To make egges in monchine.
Take a dische of rose water and a dische
full of suger and set them vpon a cha-
fyingdische & let them boyle / than take
the yelkes of eight or nyne egges new-
layde and put them thereto every one
from other / and so let them harden a lit-
tel / and so after this maner serue them
forth and cast a lytell Synamon and
Suger vpon them .

To make an Applemoyse.
Take a douzen apples and other roast
or boyle them / and draw them thorow
a strayne and the yelkes of .iiii. or .vii.
egges with all / and as ye stayne them
temper them with .iii. or .iiii. spongefull
of damaske water if ye wyll / than take
and season it with suger & half a dische
of swete butter and boile them vpon a
chafyngdische in a platter and cast bis-
kettes or synamon and gynger vpon
them and so serue them forth .

To feye Tryppes.
Take your Tryppes and cutte them in
small peces and put them into a pan &
put thereto an onyon or two & a dische of

The booke

Sweete butter and let them seye till they
be browne / and than take theym out &
set them vpon a chasyngdische and pue
thereto a lytel verges & ginger & seue it

To make a Tarte of prunes.

Take prunes and set them vpon a cha-
ser with a lytell red wyne & put thereto
a manchet and let them boyle togither
then drawe them thoroewe a strayne w/
the yelkes of foute egges and season
it vp with suger and so bake it.

To make courttarte after the frenche facion.

Take a pynte of creme and the yelkes
of tennne egges and beate them all to-
gether and put thereto halfe a dische of
sweete butter and suger and boile them
till they be thicke / then take them vp &
coole them in a plater and make a cou-
ple of cakes of fyne paest and lay yong
stuffe in one of them and couer it with
the other and cutte the bent aboue and
so bake it.

To stew capons in white broth.

Tak. iii. or fyue beake bones to make
your broth / then take them out when
they are sodden and strayne the broth
into

The booke

into an other pot / then pue in your ca-
pons hole with rosemary & put theym
into the pot and let them stewe / and af-
ter they haue boyled a whyle pucce in
hole Mace bounde in a whyte clothe /
and a handfull or twayne of hole perse-
ley and hole prunes and let them boile
well / and at the taking vp put to a ly-
tell verges and salte and so straw them
vpon soppes and the maribones about
and the maccow layd hole aboue them
and so serue them forth .

To Bullet that may be.

an other potage.

Take the broath of the same capons &
put in a faire chaffer / then take a dozen
or tvi. egges and scree them al togithere
whyte and all / then grate a farthyng
white lofe as smal as ye can & mynçe
it with the egges all togithere and pue
thereto salte and a good quantite of sa-
fon / and or ye put in your egges / put
into your broth / tyme / saucci / marge-
ron and parsley smal chopped / & when
ye ar redy to yout dynner / set the chaf-
fer vppon the fyre w/ the broath and
let it boyle a lytell and pucce in your eg-
ges

Of Lokeey.

ges / and stee it vp well for qualyng
the leue. The lesse boylng it hath / the
more tender it wyll be / and then serue
it forth. ii. oz. iii. spycs vpon a dische.

To make a whyte broth.

Take a necke of mutton and fayre wa-
ter and set it vppon the fyre and scome
it cleane / and let it boyle halfe awaye /
then take forth of the broth two lades
full & put them in a platter / then chop
two handfull of parceley not to small /
and let it boyle with the mutton / then
take twelue egges and the fayre two
ladles ful of broth and bergis / so that
it be tarte of the bergis & strayne them
alcogether / then ceasō your broth with
salte / and a lytell before you go to dys-
met put all these to your mutton & stee
it well for qualyng and serue it forth
with soppes.

An other broth with long wortes.

Take mutton and fayre water / and leg
them boyle vpon the fyre / & then take
lecteuers or spynage & put thereto / and if
ye lyk to boyle there with two or three
chekens and put thereto salte and ber-
gisous after your discretion & serue the
borde

The booke

forth / the flesh vnde / the herbes above
To make a ffreasys at night.

Take chekens heade / liues / gisernes
wings / feet / & chop the in pecces of half
an inch long & boile them al togider / &
when broth is almost sodē away / chop
a little percy & put thereto w bergis
half a dish of butter & so let the boile
let it be tarte enough & so serue it in.

To make Shooes.

Take a rumpe of beke and let it boyle
an hower or two and put thereto a gret
quanticie of cole wurces and let them
boile togither. iii. howers / then put to
them a couple of stockdoues or teales /
fesans / partrige or suche other wylde
foules and let them boyle all togither
then ceason them with salte and serue
them forth.

To make Portay.

Take a capon or a hen / and either beke
or mutto to make the broth swete with
all / add boyle them al togither tyl they
be very tender / then take the capon or
hen out of the potte / and take out all
his bones & bray him in a morter with
two pounde of almoundes ouer blauns-
ched

The booke.

ched / then with the brothe of your eau-
pon or hen strayne them metely thicke
then put it in a litle potte and season it
with a litle suger/sader/cloves/mace
and small reynys so boyle hym & serue
hym upon soppes.

To stew bones or gristles of beifer.
Take grestles of beifer & stewe them as
tendre as ye can site houres so that ther
be no broth left that shall serue you as
that tyme / then put a good bundell of
rosemary in a faire linnen clothe and a
good quātite of mace in an other cloth
& boyle thim all togyther then wyng
out the ryce of the rosemary / & Mace
upon the flesche and season it with salt
and so serue hym.

To stewe mutton.

Take a necke of mutton and a brest to
make the broth strong and then scome
it cleane / & when it hath boyled a while
take part of the brothe & put it into an
other pot & put there to a pounde of reynys
& let them boyle till they be tendre
then strayne a litle brede with the reynys
& the broth altogether / then chop
tyme/ saury / and perlesey with other
small

Of cokeey.

Small herbes and put in to the mutton
then put in the streyned reynys with
whole prunes/cloues/mace/peper/saf-
ron and a litle salte / & if ye list ye may
stewe a chicken withall oþers spacionys
oþer little birdes.

To stewe stiches of mutton

Take a legge of mutton and cutte it in
small slices and put it in a chafet and
put thereto a pottell of ale / and scome
it cleane / then put thereto seuen or eighte
onions thin sliced / and after they haue
boylde one houre put thereto a dische of
swete butter and so let them boyle till
they be tendre and then put thereto a li-
tle peper and salte.

To make wardenis in consecue-

Fist make the sirup in this wise / take
a quartie of good comrey & put a pynte
of clarified honey a pounde or a half of
suger / and mingle all these togyther o-
uer the fire till tyme they sethe / & then
set it to coole. And this is a good sirup
for many thynges / and will be kepte a
yere or twoo. Then take thy warden &
scape cleane a waye the barke / but pare
þem not / and seeth them in good red
wyne

The booke
wyne so that they be well sokeb/ and ther
deet that the wyne be nece hande sokeb
in to them/ then take and strayne them
through a clothe or through a strainer
into a vespell / then put to them of this
sirrop aforesaid till it be almoste filled
and then cast in the pouders/as fine as
uell / synamon / pouder of gynger and
suche other and put in boxes and kepe
it if thou wilte. And make thy sirrop
as thou wylte wukke in quantite
as if thou wylte wukke twen
tie mardens or more or
lesse as by expe
ryence.

¶ 3 & 3 d.

Imprynited at Londōn in Paule
churcheyard by Richard Lant
and Richard de Banke.

Cum priuilegio ad impri
mendum solum.

M.D.XLV.

A. p. Shalt þyngs goyns ab þe lyfis
oþer way / but þe þall byz be godis for
his false flyght pay / and mons taylton
out tyȝe at þe last / but finall redresse /
makynge þe rynges / be so yaf / then han
ȝyngis ȝe drawyng / fylle þat be ȝe me ȝe
a doo to sett thyngeþ at þe hanȝe.

God at þe last þat byz helpe us iþ
and sett good concorde and a
dig
emc
oi
w

þe ȝ mighty angell
Comer of þe heauen
Michiel Prince ȝe last
Raphaell prince ȝe next
Gabriel Prince ȝe Noris
Uriel Prince ȝe Earth

George A. Muller's Orphan Asylum, founded
in 1852, at the age of 16 years, in 1869,
and now contains 1,000 children, all orphans.
The cost of their maintenance is \$100,000 per
year, and the amount of money required
to build a new wing is \$100,000.
Such a sum of money is
it is difficult to imagine.

